In the Claims:

1. (Currently Amended) A device for producing individual ice cream product pieces by through-cutting of an extruded ice cream mass, comprising an ice cream extruder having [[and]] a nozzle out of which the ice cream mass is extruded, and a cutting means located immediately after the nozzle for cutting up the extruded ice cream mass into said product pieces which fall down on a receiving device for further processing,

wherein the cutting means comprises

a first knife, which is reciprocably arranged in a transverse, first plane immediately after the outlet of the nozzle and arranged to perform a first transverse stroke with a first stroke length,

a second knife which is reciprocably arranged in a second plane which is parallel to the first plane, the second plane being arranged immediately below the first plane with respect to the flow direction out of the nozzle, the second knife being arranged to perform a second transverse stroke with a second stroke length which is smaller than the first stroke length of the first knife, and

means for simultaneous reciprocation of the first knife and the second knife.

2. (Currently Amended) A device according to claim 1, comprising means for control of the movements of the knives, so that the first knife is guided in [[a]] the first transverse stroke, which consists in a complete through-cutting of the ice mass, and that the second knife, in a simultaneous movement, is guided partly through the ice mass in ~~an oppositely directed~~ said second stroke of which the direction of movement is opposite the direction of movement of the first transverse stroke.

3. (Currently Amended) A device according to claim 1 in which the second stroke length of the second knife is half of the first stroke length of the first knife.

4. (Currently Amended) A device according to claim 2 in which the first knife and the second knife are arranged in parallel guides in a frame [[in]] of the means for control with

opposing inactive positions arranged on each side of the ice cream mass which is extruded from the nozzle.

5. (Previously Presented) A device according to claim 4, in which the means for reciprocation comprises the first and the second knife being eccentrically connected to rotor means which, by coupling means, are attached to rotating drive means, whereby a rotational movement from the drive means is transferred to the rotor means and is transformed into a translational movement of the knives.

6. (Currently Amended) A device according to claim 5, wherein the coupling means comprise a pneumatic or electric activatable coupling and the ~~control means comprise~~ drive means ~~for activating~~ activates the coupling for performing a through-cutting in dependency of the flow velocity of the ice mass out of the nozzle.

7. (Currently Amended) A method for through-cutting of an extruded ice cream mass which is extruded out of a nozzle, comprising the steps of using a cutting means which is located immediately after the nozzle to cut up the extruded ice cream mass into product pieces which fall down on a receiving device for further processing, guiding a first knife of the cutting means in a transverse first stroke in a transverse first plane immediately after the outlet of the nozzle and simultaneously guiding a second knife of the cutting means in a transverse second stroke in a plane which is parallel to the first plane and which is arranged immediately below the first knife with respect to the flow direction out of the nozzle, and in which the first knife cuts completely through the ice cream mass during said first stroke, and in which the second knife cuts partly through the ice cream mass during said second stroke in which the direction of movement is opposite the direction of movement of the first stroke.

8. (Previously Presented) A method according to claim 7, in which the ice cream mass is continuously extruded out of the nozzle.

9. (Previously Presented) A method according to claim 8, in which the second stroke length of the second knife is half of the first stroke length of the first knife.

10. (Previously Presented) A method according to claim 9, in which the simultaneous, oppositely directed strokes of the first and the second knife are activated by engaging rotor means to which the knives are eccentrically connected, whereby a rotational movement from a drive means is transferred to the rotor means and is transformed into a translational movement of the knives.

11. (Currently Amended) A method according to claim 10, in which the first knife and the second knife of the cutting means are connected to the drive means by a [[the]] coupling means comprise a pneumatically activatable coupling and wherein a control means is provided which comprises an electric and/or pneumatic control for activating the coupling for performing a through-cutting in dependency of the flow velocity of the ice mass out of the nozzle.

12. (Previously Presented) A method according to claim 7, in which the second stroke length of the second knife is half of the first stroke length of the first knife.

13. (Currently Amended) A method according to claim 12, in which the simultaneous, oppositely directed strokes of the first and the second knife are activated by engaging rotor means to which the knives are eccentrically connected, whereby a rotational movement from a drive means is transferred to the rotor means and is transformed into a translational movement of the knives.

14. (Currently Amended) A method according to claim 7, in which the simultaneous, oppositely directed strokes of the first and the second knife are activated by engaging rotor means to which the knives are eccentrically connected, whereby a rotational movement from a drive means is transferred to the rotor means and is transformed into a translational movement of the knives.